

# The Wall Street Hotel

*where luxury becomes an extraordinary celebration of love*







# Weddings on Wall Street

## MEMORIES THAT LAST A LIFETIME

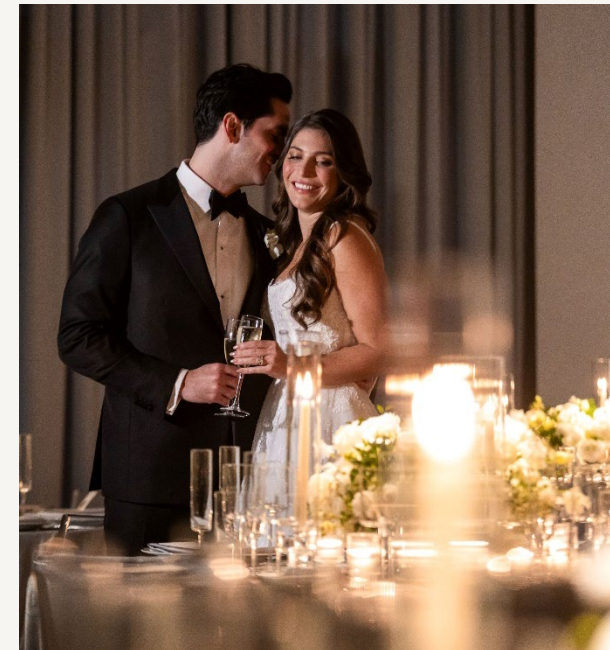
At The Wall Street Hotel, we are dedicated to transforming your vision into an extraordinary celebration that surpasses all expectations. From pre-wedding events like bachelor and bachelorette parties, bridal showers, and rehearsal dinners to engagement parties, our stunning and versatile spaces provide a canvas for a truly customizable experience.

With elegance and diversity in mind, our spaces are thoughtfully designed to accommodate your unique preferences and create the perfect ambiance for your special occasions. Whether you desire an intimate gathering or a lavish affair, The Wall Street Hotel sets the stage for your unforgettable day.

Allow us to curate an unparalleled experience for you, tailored to your desires and ensuring that every moment is filled with joy, love, and cherished memories. At The Wall Street Hotel, we are committed to making your journey an unforgettable one.

## OFFERINGS

Complimentary Nesbitt Suite on Wedding Night  
Bespoke Catering by JF Restaurants  
Preferred Rates on Accommodations  
Wedding Vendor Partnerships







OTTO SUITE

## A Modern Pied-à-Terre

### CELEBRATE LOVE AND STAY IN STYLE

Indulge in unrivaled luxury at The Wall Street Hotel, where opulent accommodations meet exquisite comfort. With 179 residentially inspired guestrooms and suites, these luxury accommodations carry thoughtful touches all throughout, including heated bathroom flooring, Frette bed linens, custom entertainment system with casting capabilities, and more.

For your wedding night, enjoy a complimentary Nesbitt Suite and preferred pricing on your wedding room block.



GREAT PEARL SUITE





GERDAU BALLROOM

# The Jewel Box of Wall Street

EXTRAVAGANT AFFAIRS IN BOUTIQUE SPLENDOR

## GERDAU BALLROOM

At 2,000 square feet, the Gerda Ballroom embodies refined elegance. Thoughtfully designed, this exquisite space can be effortlessly divided into separate, intimate chambers or reserved in its entirety. Poised on the pinnacle floor of the hotel, this sanctuary bathes in radiant daylight during the day while enchanting city lights create a captivating backdrop come evening.

ROOM NAME	SQ. FT	SQ. M	RECEPTION	SEATED
GERDAU BALLROOM	2,000	185	175	125





# Lifelong Memories in Intimate Settings

BESPOKE SOPHISTICATION



## PEARL ROOM

Located off of the stunning Lounge on Pearl on the ground floor, Pearl Room features an impressive stand-alone rectangular marble rounded table that can accommodate up to 12 guests.

The warm and inviting space runs along Pearl Street to the West with natural light, floor-to-ceiling drapes, and pocket doors. A bright and spacious space perfect for social dinners and distinctive gatherings.

ROOM NAME	SQ. FT	SQ. M	RECEPTION	SEATED
PEARL ROOM	350	33	12	12



PEARL ROOM





## Timeless Elegance

Weddings at The Wall Street Hotel offer couples thoughtfully curated options that accommodate your most intimate affair to an extravagant night to remember. No matter which of our wedding packages is right for you, our team will spare no effort to ensure that your day is exactly as you've always imagined it.

### **MOTHER OF PEARL**

Five Hour Premium Open Bar  
Selection of Four Passed Canapes  
One Display  
Three Course Plated Dinner  
Wine Service Tableside

### **TAHITIAN**

Five Hour Premium Open Bar  
Selection of Five Passed Canapes  
Two Displays  
Three Course Plated Dinner  
Wine Service Tableside

### **WHITE PEARL**

Five Hour Open Bar  
Selection of Six Passed Canapes  
Two Displays  
One Stations  
Three Course Plated Dinner  
Wine Service Tableside

# Reception Canapes

## CHILLED

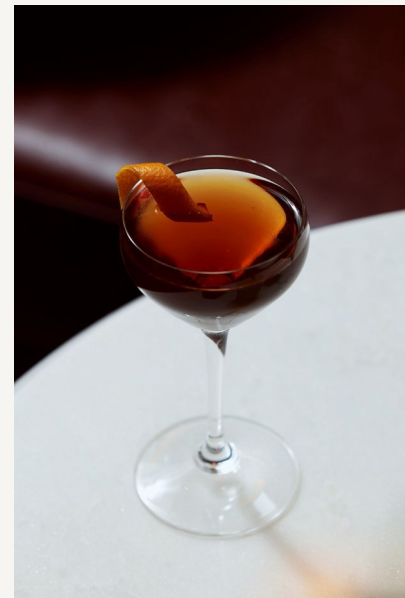
Avocado Smash Tostada, Scallion, Fermented Chili  
Caprese Tartlet, Whipped Mozzarella, Tomato Relish, Basil  
Tomato Gazpacho Shooter, Cucumber, Shiso  
Shiitake-Tofu Summer Roll, Black Truffle Mayo  
Ricotta and Honey Crostini  
Crudit  Cups with Green Goddess Dip Smoked  
Deviled Eggs, Smoked Paprika  
Oyster Shooter with Vodka, Parsley, Cocktail  
Sauce, Fresh Lemon Juice, Celery Salt, Horseradish  
Shrimp Cocktail, Cocktail Sauce  
Salmon Mousse Endive Spear  
Tuna Tartare Lettuce Cup  
Beef Tartare Tartine, Lemongrass, Shallot, Baguette  
Steamed Lobster Summer Roll  
Prosciutto Wrapped Grilled Asparagus

## WARM

Steamed Seasonal Vegetable Dumpling, Sweet Chili Garlic  
Mushroom Arancini, Cr me Fra che, Chives  
Shiitake Spring Roll, Soy Chili Vinaigrette  
Leek and Potato Tart  
Salmon Teriyaki Skewer  
Shrimp Dumpling, Chili-Garlic Sauce  
Mini Crab Cake, Old bay remoulade  
Chicken Teriyaki Meatball  
Fried Chicken, Hot Honey  
Fried Chicken Slider, Cabbage Slaw  
Pigs in a Blanket  
Pulled Pork Steamed Bun, Spicy Aioli, Scallion  
Wagyu Meatball with Cheese Fondue  
Wagyu Beef Slider, Potato Bun, Comt   
Wagyu Steak Tataki in Shiso Leaf

## PREMIUM

King Crab Cocktail  
Lamb Lollipops, Mint Chutney  
Caviar with Blini, Chive, Cr me Fraiche





# Reception Displays

## MEZZE

Pappadam Chips, Whole Wheat Pita, Assortment of Seasonal Vegetables

Hummus, Charred Eggplant Dip, Labneh, Spiced Olives

Tomato and Cucumber Salad

## ARTISANAL CHEESES

Chef's Selection of Assorted Cheeses

Seasonal Mostarda

Fresh Honeycomb

Assorted Crackers, Pickled Vegetables, Whole Grain Mustard, Dried and Fresh Fruit

## CHARCUTERIE

Chef's Selection of Artisanal Meats

Pickled Vegetables

Whole Grain Mustard, Assorted Crackers

## ARTISANAL CHEESE & CHARCUTERIE

Chef's Selection of Assorted Cheeses & Artisanal Meats

Pickled Vegetables, Seasonal Mostarda, Fresh Honeycomb

Assorted Crackers, Whole Grain Mustard, Dried and Fresh Fruit

## LA MARCHANDE RAW BAR

Oysters, Long Island Clams

Tuna Tartare

Ceviche

Shrimp Cocktail

Marinated Octopus

Classic Mignonette, Cocktail Sauce

## SUSHI

Assortment of Classic, Contemporary Cut Rolls, Hand Rolls, Sashimi & Maki Rolls

Tuna, Salmon, Yellow Tail, Eel & Snapper

Pickled Ginger, Wasabi, Soy Sauce

## VODKA AND CAVIAR

CAVIAR: Golden Ossetra, Kaluga and Trout Roe

Chilled Grey Goose Vodka

Blinis, Crème Fraiche

Red Onion, Chives, Hard Boiled Egg





# Reception Stations

## PASTA

CHOICE OF TWO PASTAS: Penne, Fettucine or Gluten Free Rigatoni

CHOICE OF TWO SAUCES: Pomodoro, Creamy Parmesan or Bolognese

CHOICE OF ONE PROTEIN: Shrimp, Chicken or Seasonal Vegetables

Homemade Artisanal Bread, Fresh Grated Parmesan Cheese

## SCOTTISH SALMON

Steamed Asparagus Dill

Crème Fraîche

## LAMB PRIME RIB

Glazed Heirloom Carrots

Chimichurri Sauce

## TENDERLOIN

Potato Purée

Horseradish Cream

## BEEF WELLINGTON

Filet of Beef, Puff Pastry, Foie Gras

Sautéed Mushrooms

Black Truffle Jus

## DRY AGED TOMAHAWK

Compound Butter, Olive Oil, Salt and Black Pepper

Roasted Potatoes

Au Jus

## AUSTRALIAN WAGYU NY STRIP

Rosemary, Olive Oil, Salt and Pepper

Truffled Potato Fondant





# Plated Dinner

## FIRST COURSE

Mixed Greens, Pickled Onion, Cucumber, Focaccia Crisp, Balsamic Reduction, Sea Salt  
Heirloom Tomato and Burrata Salad

Beets, Whipped Goat Cheese, Pistachio, Balsamic Vinaigrette  
Little Gem Wedge, Blue Cheese, Lardons, Buttermilk Dressing

## SECOND COURSE

French Onion Dumplings, Truffles, Gruyère, Mushroom Consommé  
Tuna Tartare, Ginger, Lime  
Beef Tartare, Capers, Cornichon, Brandy  
Ratatouille Market Vegetables, Olive Oil, Garlic and Herbs



## MAIN COURSE

Cauliflower Milanese, Mango Salsa, Almonds  
Grilled Broccolo “Steak” Heirloom Grains  
Whole Wheat Cavatelli, Foraged Mushrooms, Fiore Di Sardo  
Scottish Salmon Mustard Leeks, Squash  
Organic Chicken Breast, Lemongrass, Peanuts, Herb Salad  
Roasted Chicken, Potato Purée, Braised Swiss Chard, Chicken Jus  
Steamed Bass, Vadouvan Curry, Black Lentils  
Olive Oil Poached Halibut, Vin Jaune, Baby Vegetables  
Roasted Lobster Persillade, Roasted Yukon Potato, Meyer Lemon  
Lamb Prime Rib, Lentil-Bacon Ragout, Lamb Jus  
Short Rib, Pommes Gratin, Watercress, Bordelaise  
Filet Mignon, Pomme Purée, Roasted Vegetables

## PLATED DESSERT

Whipped Creme Fraiche, Market Fruit, Herb Oil  
Vanilla Bean Creme Brûlée, Berries  
Cherry & Almond Tart, Vanilla Chantilly  
Flourless Chocolate Torte, Caramel, Sea Salt  
Chocolate Entremet, Devils Food, Bittersweet Mousse





## A Spirited Affair

### **PREMIUM SPIRITS**

VODKA: Tito's, Grey Goose

GIN: Hendrick's, The Botanist

AGAVE: Milagro Blanco, Patron Silver, Su Casa Mezcal

WHISKEY: Maker's Mark Bourbon, Knob Creek Rye

RUM: Planteray, Mount Gay, Remy 1738 Cognac

### **DOMESTIC, IMPORTED AND CRAFT BEERS**

Kronenbourg Lager, Greenport IPA, Doc's Pear Cider

### **SOMMELIER'S SELECTION RED, WHITE AND SPARKING WINE**

### **SIGNATURE COCKTAILS**

French 75 - Gin, Lemon, Bubbles

The Wall Street Martini - Vodka, Vermouth, Lemon Twist

Make It A Manhattan - Whiskey, Sweet Vermouth, Bitters

Tequila's New Fashion - Reposado, Simple, Bitters

Boulevardier - Whiskey, Red Vermouth, Campari

Espresso Martini - Vodka, Espresso, Coffee Liqueur

### **MOCKTAIL PACKAGE**

BEER: Athletic Brewing IPA "Run Wild"

WINE: Non 1 Sparkling Rosé

COCKTAILS:

Spritz: Non Sparkling Rose, N/A Pamplemousse, Lime

Marg-Tini: Almava Amber, Lyres NA Triple Sec, Lime

### **CHAMPAGNE TOAST**

### **CHAMPAGNE TOWER**





# Late Night Displays

## SLIDERS

Pulled Pork, House Made Bread and Butter Pickles, Cabbage Slaw On Brioche

Burger, Caramelized Onions, House Made Bread and Butter Pickles, Dijonaise, and Appalachian Cheese on Brioche

Veggie Slider, Caramelized Onions, House Made Bread And Butter Pickles, Dijonaise

## ALL AMERICAN

Fried Buttermilk Chicken Slider, House Made Bread and Butter Pickles, and Cabbage Slaw on Brioche

Bagel Pizza Bites

Tator Tots

## I LOVE NEW YORK

Franks in a Blanket

Pretzel Bites

Grilled Cheese

French Fries

## LATE NIGHT STACK

Smashburgers

French Fries

Truffle Tater Tots

## SUNDAE BAR

Selection of three ice creams & toppings

## GRAND DESSERT DISPLAY

Glazed Brown Butter Almond Financiers

Berry and Herb Pavlovas

Assorted Tartlets

Chocolate Bonbons

Assorted French Macarons

New York Cheesecake Bites





## Contact Our Wedding Specialist

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TO SCHEDULE A VENUE TOUR PLEASE CONTACT

LAURA BROWN  
DIRECTOR OF EVENTS

[LAURA.BROWN@THEWALLSTHOTEL.COM](mailto:LAURA.BROWN@THEWALLSTHOTEL.COM)



# Celebration Guidelines

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## ADMINISTRATIVE FEE

An Administrative Fee of 6% will apply to all food and beverage charges on your account. This Administrative Fee is a charge for the administration of your event, covers ancillary operating expenses associated with running your event, and is retained in its entirety by the venue/hotel. The Administrative Fee is not a tip or gratuity and will not be distributed as a gratuity to staff who provide service at your event. Pursuant to New York State regulations, the Administrative Fee is subject to all applicable sales taxes.

## DISCRETIONARY GRATUITY

Gratuities for the staff at the event are welcome and appreciated, but are not required or mandated and have not been included in the cost of the event. However, at your discretion, you are free to add a gratuity as a percentage of the total amount due, which will be distributed to the food service workers who work at your event. If you choose to designate a gratuity now, you are free to modify the amount chosen at any time until the conclusion of the event.

## WEDDING TIMINGS

Events on the Rooftop should conclude by midnight, with all guests and equipment vacated by 10:00pm on the outdoor terrace and 1:00 am in the full space. Any rental items should be collected that evening so as not to incur additional costs. Setup and start time changes should be communicated no later than 3 days before the wedding day, or may incur a fee of \$500.00.

## FINAL GUARANTEES

Final guest counts and menus, including dietary restrictions and customizations are due two weeks before the wedding date. Any later additions should be requested no later than 3 business days before the wedding date.

## SECURING A DATE

To secure a date, a signed contract and non-refundable deposit is required. The initial deposit is equal to 50% of the estimated value of your event. You may request a soft hold on the space if available for a limited amount of time. Please contact your Event Manager for specifics.

## PROVIDED BY VENUE

The Wall Street Hotel will provide our house china, glassware, flatware, standard linen, tables, and banquet chairs. The Hotel will also provide all waitstaff and bartenders, in the package pricing. Additional costs are required for a coat check, Chef attendants, welcome greeter, dancefloor, riser, and audio visual capabilities. Your Events team will inform you of specific pricing.

## HOTEL CATERING

All food and beverage must be provided by The Wall Street Hotel. Menu selections and customized proposals are available through your Events Manager. We are happy to customize a menu based on your preferences. The Wall Street Hotel is always pleased to provide a vegetarian/vegan option. Current package menus are valid until December 2025 and are subject to seasonal changes that will be finalized prior to a wedding couple's tasting date. Offerings and pricing are subject to change beyond December 2025

## TASTINGS

Upon signature of a contract and initial deposit we offer the opportunity to experience our menu 3-4 months prior to the wedding. All tastings are coordinated with the Events Manager and are for two people.

## FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is the least amount of money that is required to spend on a combination of food and beverage, excluding admin fee, gratuity and sales tax. Additional spend could come from upgraded food or beverage options that are not included in your package.

## OUTSIDE VENDORS

The client is responsible for any rental charges on items needed for the event that are not property of The Wall Street Hotel. Couples are more than welcome to bring their favorite DJ, small band/entertainment, florist, and decoration specialist. We request all outside vendors sign a standard form before setting up in the hotel and their information be provided to your Events Manager at least 1 month before the wedding date.

The Wall Street Hotel is not responsible for the correspondence with outside vendors other than setup and teardown times at the venue. A COI is required from each outside Vendor as with details as noted on the Contract.

## SCHEDULED CHANGES

The Hotel will do its best to accommodate any changes in start time from the signed Banquet Event Orders. The couple should communicate any such delays as soon as possible to their Events team. Should the event start later than anticipated, the Hotel cannot extend the end time past the originally contracted time.

## WEDDING PLANNER

We require a wedding planner/ day-of point of contact. A banquet manager and events manager will be onsite during your wedding day to assist with the food service and Hotel needs.

## OUTDOOR POLICY

Our rooftop terrace is included in the rental of the space and can be used weather permitting. We do not allow smoking on the terrace or tenting of the space. In accordance with our permits, this area will close at 10:00 pm

## GUEST ROOMS

If you wish to reserve guestrooms for your family and guests, please notify your Events Manager who can provide you with availability and rates. A special rate can be extended for weddings that require 10 rooms or more on peak night.

## BRIDAL PARTY

We recommend guestroom reservations be made for a minimum two-night length of stay with a check-in date of the night before the wedding and checkout the day after the wedding. This will eliminate the stress on the day of the wedding of having to check-in and out of guestrooms.

## PARKING

24-hour valet parking is available. The cost is \$70 daily for sedans, \$80 daily for SUVs, and \$90 daily for oversized vehicles. Please note that there are no in-and-out privileges.

## DELIVERIES

Arrangements for delivery of packages should be made through the Events Manager.



# Preferred Vendors

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## EVENT PLANNING & COORDINATION

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LA BELLA PLANNERS  
Jeanenne La Bella  
(646) 389-6251 | [contact@labellaplanners.com](mailto:contact@labellaplanners.com)  
[www.labellaplanners.com](http://www.labellaplanners.com)

## FLORAL DESIGN

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IVIE JOY FLOWERS  
Ivie Joy  
[ivie.joy@gmail.com](mailto:ivie.joy@gmail.com)  
[www.iviejoyflowers.com](http://www.iviejoyflowers.com)

THE STYLE MARC  
Marc Wilson  
[marc@thestylemarc.com](mailto:marc@thestylemarc.com)  
[www.thestylemarc.com](http://www.thestylemarc.com)

## PHOTOGRAPHY

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PHILLIP VAN NOSTRAND PHOTOGRAPHY  
Phillip Van Nostrand  
[phil@phillipvn.com](mailto:phil@phillipvn.com)  
[www.phillipvn.com](http://www.phillipvn.com)

## LINEN & RENTALS

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THE FINISHING TOUCH  
Joy Weisberger  
(516) 827-7433 | [joy@thefinishingtouchnyc.com](mailto:joy@thefinishingtouchnyc.com)  
[www.thefinishingtouchnyc.com](http://www.thefinishingtouchnyc.com)

SMITH PARTY RENTALS  
Margo Gallagher & Michael Stelluti  
[margo@smithpartyrentals.com](mailto:margo@smithpartyrentals.com) | [michael@smithpartyrentals.com](mailto:michael@smithpartyrentals.com)  
[www.smithpartyrentals.com](http://www.smithpartyrentals.com)

LUXE EVENT RENTALS  
Edith Abitbol  
(718) 629-6909 | [Editha@luxeeventrentals.com](mailto:Editha@luxeeventrentals.com)  
[www.luxeeventrentals.com](http://www.luxeeventrentals.com)

## WEDDING CAKE

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LULU CAKE BOUTIQUE  
(914) 722-8300 | [cake@everythinglulu.com](mailto:cake@everythinglulu.com)  
[www.everythinglulu.com](http://www.everythinglulu.com)

## STATIONARY

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FANCY THAT  
Ruthie Hecht & Diane Setchen  
[ruthie@fancythatnyc.com](mailto:ruthie@fancythatnyc.com) | [invites@fancythatnyc.com](mailto:invites@fancythatnyc.com)  
[www.fancythatnyc.com](http://www.fancythatnyc.com)

